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**Food and Drink—Utensils Used to be Thoroughly Cleansed. (Reg. Bd. of H., May 5, 1914.)**

*Resolved*, That section 49b of the Sanitary Code be, and the same is hereby, adopted so as to read as follows:

SEC. 49b. All utensils used in the preparation, service, and sale of any food or drink intended for human consumption shall be properly cleansed after being used, and no such utensil shall, under any circumstances, be used a second time unless it shall have been, after the previous use thereof, so cleansed. In such cleansing the use of water which has become insanitary by previous use is prohibited.

**Ice Cream—Manufacture and Storage. (Reg. Bd. of H., Apr. 21, 1914.)****EQUIPMENT.**

1. Side walls and ceilings of rooms in which ice cream is manufactured or stored shall have a surface of smooth, hard material, or kept well painted at all times with waterproof paint, and they shall be tight. The floors shall be made of impermeable material, preferably cement. The floors shall be sloped to one or more drains which are properly trapped and sewer connected.

2. All windows shall be properly screened with an equivalent of 18-mesh copper waterproof screens; said screens shall be kept clean at all times. During the fly season, the doors shall be provided with proper screens.

3. The room or rooms must be provided with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed in boiling water or sterilized by steam.

4. Vessels used in the manufacture and sale of frozen products shall not be employed for any other purpose.

5. Lavatories and washrooms shall be adjacent to toilet rooms, shall be supplied with soap, running water, and fresh towels daily for each employee, and shall be maintained in a sanitary condition. Workmen before commencing work and after visiting the toilet room shall wash their hands and arms thoroughly in clean water.

6. Dressing rooms shall be provided, separated from the room in which manufacturing is conducted.

7. All establishments in which ice cream is manufactured shall be adequately ventilated and sufficiently lighted naturally or by artificial means.

8. No person shall be allowed to live or sleep in any building used as a factory or shop, unless the factory or shop is separated by impervious walls without doors or windows or other openings leading directly from the parts of the building used for living or sleeping purposes.

9. No horses, cows, or other animals shall be stabled or kept in any building where ice cream is made, unless the factory or shop is separated from the places where the horses, cows, or other animals are stabled or kept by impenetrable walls and without doors, windows, or other openings.

**METHODS.**

10. All establishments shall be equipped with facilities for the proper cleansing of the hands of operators. All persons, immediately before engaging in the mixing of the ingredients entering into the composition of frozen products or its subsequent freezing or handling, shall thoroughly wash his or her hands and keep them clean during such manufacturing and handling.

11. All workroom employees shall be clean in person at all times and shall wear clean washable clothing and caps. They shall not smoke or chew tobacco while at work. They shall not touch the product with their hands at any time. Employees may be specially designated to cut and wrap brick ice cream and to fill fancy molds and, as this work necessitates some handling of the product, such employees must be scrupulously clean and wear clean washable clothing and caps.

12. All vehicles, platforms, and racks used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition.

13. No person suffering from an infectious disease shall be employed in an ice-cream manufacturing plant.

14. No old or salted ice cream, or ice cream returned to the manufacturer for any cause whatever shall again be used in the manufacture of ice cream.

15. All ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the department of health. Suitable means or appliances shall be provided for the proper cleansing or sterilizing of freezers, vats, or mixing cans or tanks, piping, and all utensils used as containers for ice cream or its components, and all tools used in making or the direct handling of ice cream, and such apparatus, utensils, and tools after use shall be thoroughly cleansed and rinsed with boiling water or sterilized with live steam.

16. Vessels used in the manufacture and sale of ice cream shall not be employed for any other purpose by any person.

17. No person shall take back any broken package of ice cream, nor any unbroken package which contains soft or melted ice cream; no ice cream shall, under any circumstances, be melted and refrozen.

18. All garbage shall be kept in tightly covered metal receptacles outside of the premises where frozen products are manufactured.

#### **Foodstuffs—Care of. (Reg. Bd. of H., May 5, 1914.)**

*Resolved*, That section 49 of the Sanitary Code be, and the same is hereby, amended so as to read as follows:

SEC. 49. Every person being the owner, lessee, occupant, or in charge of any room, stall, or place where any food or drink intended for human consumption shall be stored or kept, or shall be held or offered for sale, shall put and keep such room, stall, and place, and its appurtenances in a cleanly and wholesome condition, and every person having charge, or interested or engaged, whether as principal or agent, in the care of or in respect to the custody or sale of any food or drink intended for human consumption, shall put and preserve the same in a cleanly and wholesome condition, and shall not allow the same, or any part thereof, to be poisoned, infected, or rendered unsafe or unwholesome for human food or drink.

#### **Foodstuffs—Protection of. (Reg. Bd. of H., May 27, 1914.)**

*Resolved*, That the following interpretations to be placed upon the various requirements of section 46 of the Sanitary Code, as suggested by the committee on food inspection of the advisory council, be, and the same are hereby, approved: